

THE
CAVERN
— 8 —

SAMPLE MENUS

MENU OPTION A

Sample Lunch Menu

Snacks

Cheese & Onion Gougères
Game Consommé



Yellowfin Tuna Carpaccio

Sesame, Ponzu, Coriander, Shiso



Barons Court Estate Venison Wellington

Fermented Beetroot, Sauce Grand Veneur



Mango Sorbet

Passionfruit Sorbet, White Chocolate Custard



Mcconnell's Whiskey Chocolate Truffles



£70 PER PERSON



MENU OPTION B

Sample Lunch Menu

Snacks

Mushroom Consommé
Parmesan Foam

Trout Tartlet
Dulce, Trout Roe

Wagyu Beef
Pear, 5-Year-Old Soy

Squab Pigeon
Celeriac, Beetroot, Black Truffle Jus

Foie Gras
Lychee, Candied Pecan, Apple

Halibut
Fennel Jam, Bouillabaisse Sauce, Saffron Aioli

Chocolae Orange
64% Dark Chocolate, Blood Orange,
Vanilla, Cardamom

Handmade Chocolates

£90 PER PERSON



MENU OPTION C

Sample Lunch or Dinner Menu

Snacks

Tempura Of Langoustine
Saffron Aioli

Black Truffle Gougère

Conway Farm Celeriac Velouté
Parmesan Foam

Kilkeel Scallops
Roasted Cauliflower Purée, Grape, Shellfish Sauce

Yellowfin Tuna Carpaccio
Sesame, Ponzu, Coriander, Shiso

Lisdergan Flax-Fed Beef
Beetroot, Confit Shallot, Pumpkin & Sprouts

Ballylisk Brie
Pickled Walnut, Black Truffle, Malt Loaf

Valrhona Chocolate Entremet
Golden Raisins, Pedro Ximénez

Handmade Chocolates

£125 PER PERSON

